

















BODEGA MONTEVIEJO

\$25.30

* Suggested retail price

Petite Fleur, Chardonnay 2022

	Product code	15102595
	Licensee price	\$21.99
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Geographical Indication (GI)
	Region	Mendoza
	Subregion	Valle de Uco
	Classification	Not applicable
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

Bodega Monteviejo is the estate of Catherine Péré-Vergé in the Clos de los Siete.

This estate was created ex nihilo in the Uco Valley south of Mendoza under the leadership of Mr. Rolland and J.M. Arcaute in 1998. As for the other estates that make up the "Clos", the winemaking is advised by Mr. Rolland. The figures given by the estate: 300 hectares of vineyards, a building of 8000m² with a capacity to process 1,500,000 bottles.

TASTING NOTES

Translucent/brilliant yellow color. Aroma of white stone fruit. Good acidity and fruity flavors on the palate. A fresh, elegant wine.

PRODUCT NOTES

Fermentation takes place gently at controlled temperatures. 18% of the wine is fermented in 2nd-fill French oak barrels. 20% of the wine is aged in 2nd and 3rd fill French oak barrels for 12 months. Then aged in bottle for 6 months. Translucent/brilliant yellow color. Aroma of white stone fruit. Good acidity and fruity flavors on the palate. A fresh, elegant wine.

PRODUCTION NOTES

All winemaking processes are focused on preserving freshness and elegance. The use of cold-processing equipment to preserve the most subtle and delicate characteristics of the grape variety. Fermentation takes place gently at controlled temperatures. Only 18% of the wine is fermented in second-fill French oak barrels. 20% of the wine is aged in second- and third-fill French oak barrels for 12 months. Then aged in bottle for 6 months. Translucent/brilliant yellow color. Aroma of white stone fruit. Good acidity and fruity flavors on the palate. A fresh, elegant wine.

NICOLAS TREILHOU
(514) 668-6989
Sales Director - Montreal

ALPHONSE LEPAGE
(418) 580-6762
Sales Director - Saguenay
Bas-Saint-Laurent,
Côte-Nord

ALAIN PROVOST
(514) 882-8667
Sales Director - Quebec
South Shore, Canada-Est,
Mauricie

GUY BOURBONNIÈRE
(819) 421-1482

SOPHIE-ANNE GOYETTE
(438) 822-7199

www.divinparadis.com
184 A de Normandie suite 200
Boucherville, QC J4B 5S7
(450) 463-1020
6 months.



NICOLAS TREILHOU
(514) 668-6989
Sales Director - Montreal

ALPHONSE LEPAGE
(418) 580-6762
Québec, Saguenay,
Bas-Saint-Laurent,
Côtes-Nord

ALAIN PROVOST
(514) 882-8667
South-Shore, Lanaudière,
Mauricie

GUY BOURBONNIÈRE
(819) 421-1482

SOPHIE-ANNE GOYETTE
(438) 822-7199